



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES



Rich Sampson, Editor
newsletter@burp.org

Oktober, 2015

www.burp.org



**October Meeting &
French / Belgian Ale Competition
(WEAR YOUR COSTUMES!!!)
October 18
Mount Vernon, VA**

**November Meeting &
19th Annual Real Ale Festival
November 14
Rockville, MD**

**December Meeting &
Annual Holiday Banquet
December 10
Vienna, VA**

Em's Elucidations

By Emily Michelsen, Fearless Leader



We had a well-attended BURP Oktoberfest last month at Seneca Park. I heard most members say they liked that pavilion better than any of the others we've rented. Good job, **Bill Ridgely!** If possible, we should ask for that pavilion from now on.

Thanks to **Steve Marler** for bringing the Oktoberfest decorations, and **Howard Michelsen** for grilling brats most of the afternoon. And thanks to the member that brought the record player! Haven't seen those for awhile!

Thanks to **Tom Cannon** for running the Fest Beer competition. We had a decent selection of beers for judging, and all were delicious! And everyone had a good time trying to guess the identities of the beers.

Tom also ran the German Food competition. Members competed for the best sauerkraut, pretzels and/or mustard. All of the entries were so good it made judging quite a challenge.

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

Of course, we had to have the “now traditional” St. Pauli Girl Beer Run as well as the “exciting” competition to hold a Masskrug (1 liter traditional Oktoberfest glass) for the longest time. I don’t remember who won though, since the spectators were having such a good time laughing, I never heard who the winners were!

As you heard at the “meeting part of the meeting”, we are finally going to have a new website! Three cheers for **Robert Stevens!** The officers have heard that possibly some members would like to change the BURP logo (it only has a 34 year history!). Do we keep the current logo, change it a bit, or start over with a new one? If you have an idea for a great new design, please send it to **Bill Ridgely**. Any new designs received will be posted the BURP website, and we will hold a vote for a new design, the present logo or a change to the current one (I heard someone say she would like to see an addition to or current logo to say something like “founded 1981”).

On to the AHA Conference next year. It will be held in nearby *Balimer* (or for you strict orthoepists: “Baltimore”). AHA Club Night at the Conference is always a hoot, and we have a good group of BURPers who have volunteered to help make our presence at Club Night memorable (in a good way!!!). Thanks to all of those that volunteered. **Jeanie Osburn** is chairing the Club Night committee and will be contacting everyone to start coming up with ideas for the theme.

I think it should be a great meeting in October. The weather has stayed pretty moderate into October, and our many thanks to **Joe Federico** for volunteering to host. I understand the Minister of MemBeerSip, **Dan Rozman**, will finally have time to grace us with his presence, ensuring that all members are A) paid up, and B) having fun! (or is that the wrong order?)

Speaking of October meeting, this is focused on Belgian/French beers. We will also have an educational session – look elsewhere in the newsletter for the topics to be covered. So come join in the fun. Howard and I will be kegging a Saison tomorrow (better late than never, eh?) for the October meeting. I’m looking forward to tasting YOUR homebrew!

Coming up in November is our Annual Real Ale Competition and meeting. Details for this event are articulated elsewhere in this newsletter.

I look forward to seeing everyone this month as we sample Belgian and French ales. See you at **Joe Federico’s** next Sunday, October 18!

Emily

Halloween DC Breweries Bike or Drive Tour

By Craig Sommers

Sample craft beer at two of the new generation breweries in our area with fellow BURPers on Saturday, Oct 31. Our brewery crawl begins in front of the Silver Spring Metro Station main entrance at 12:45 p.m. Participants will be provided with a cue sheet and map to navigate the 8-mile route in your personal vehicle. Hellbender at 5788 2nd St NE, Washington DC is the first stop at 1:15pm and Denizens beer garden which features BBQ at 1115 East West Hwy, Silver Spring, MD is the last stop at 3:15 p.m. We will spend an hour and a half at each brewery and return to the Silver Spring Metro Station at 5:00pm. Food is available at each location and draft beers are sold by the glass.

Our route is along city streets recommended as bicycle friendly by Google Maps. The organizer invites you to pedal the route with him. Bicycles are allowed free of charge on the Metro all day on Saturdays. Enter any subway car using either the front or rear door and use the elevators instead of escalators. As of Sep 20, the Silver Spring Metro Station parking facility will be open offering free parking on weekends.

Contact: Craig Somers –
craigsbike@hotmail.com (301-423-0380)

From the Ministry of Culture

By Dan Bremer & Bob Rouse



Co-Ministers of Culture
The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they've never brewed. Competitions

promote education and the availability of great tasting homebrewed beer at meetings.

Oktoberfest Meeting Wrap Up: As always, the BURP Oktoberfest meeting was a festival of good beer, good food, and lots of fun. Our annual German Beer Competition brought out a variety of styles, including Oktoberfest/Marzens, Weizens, Bocks, Kolsch, Alt, and a Rauchbier. There were 11 entrants in all, with **Mel Thompson** taking 1st place with a Doppelbock, **Dave White** in 2nd with a Marzen, and **Mike Reinitz** in 3rd with a Kolsch. Congrats to all the winners - you had some tough competition!

October Competition: For October, we are having a Belgian and French Ale competition (BJCP 2008 Cat 16 & 18). This is a 2-bottle comp, and we request that you pre-register so we can send your bottle labels. Registration can be done via [this form \(https://docs.google.com/forms/d/1CszMtS6psgUtr7yuJKjZvPIrr2I9RjKUB9S4whtTrKw/viewform?usp=end_form\)](https://docs.google.com/forms/d/1CszMtS6psgUtr7yuJKjZvPIrr2I9RjKUB9S4whtTrKw/viewform?usp=end_form).

Looking Ahead: Next month is our annual Real Ale competition. To enter, you will need to submit a keg or pin of cask-conditioned ale (at least 2.5 gallons). More details to come, but the competition actually occurs the Friday before the meeting, and kegs should be delivered to **Bill & Wendy's** house a few days in advance to allow the yeast to resettle after transport.

In December will be the Winter Warmer competition (BJCP 2008 Cat 21B), to coincide with our Christmas banquet meeting. More details to come.

From the Ministry of Enlightenment

By Wendy Aaronson & Mike Reinitz
 Co-Ministers of Enlightenment



At this time of year, we think Real Ale. The air temperature is perfect for fermenting and conditioning. Also, it's the time to brew your ale for the BURP's 19th Annual Real Ale Competition and Festival on November 13 and 14; respectively. So, your Ministers of Enlightenment are kicking off the fall brewing season with a special enlightenment session about

cask conditioning at the October meeting, an offline workshop on beer engines, and a discussion about what makes a real ale at the November Festival. We're also going to make up for the lack of educational events this summer by having doctored beer session.

October Meeting – Mitch Pilchuk will talk about achieving the perfect pint!

Mitch Pilchuk spent 3 months in the UK studying at Brewlab and getting hands-on training and experience at several breweries. Luckily, he returned and is happy to impart some of the knowledge he picked up during his stay. At the October 18 meeting, he will talk about real ale and the fine art and science of achieving a brilliant beer with just the right amount of carbonation. This is a timely discussion for folks who are brewing a beer for the Real Ale competition on November 13. Based on my calculations, you'll have at least a week after the meeting to make an exquisite real ale, so this is a not-to-miss event.

Doctored Beer Session - We will also conduct a doctored beer session at the October meeting. Food grade substances that impart off-flavors will

be added to a neutral beer to give you an opportunity to train your palette to detect these. We'll discuss the off-flavor, how it is caused and how to avoid it.

Brewer's Corner - And of course, we will also have another Brewer's Corner at the October meeting. If you have a beer that you're looking for feedback on outside of the monthly competition, bring a bottle or two to share at the Brewer's Corner...it can be any style!

As always, if you have suggestions for future education activities, please email us at Enlightenment@BURP.org.

Hi-Gene Beer Engine Workshop

BURP's **Bill Ridgely** has long had a great admiration for English beer engines. He recently completed a deal with Worthside Ltd in the UK to import 31 reconditioned beer engines to the US to help replenish the club's supply of these beautiful and utilitarian hand pumps. Once this purchase was completed, he undertook an additional project to restore the club's old Hi-Gene beer engines. These comprise most of the original engines brought to the US by BURPers in the mid-1990's. Working with the original UK vendor (Singleton Services, now renamed Centriflow Services), he managed to obtain virtually all of the remaining spare parts for these long out-of-production engines. Now, he and fellow BURPer and gadgeteer extraordinaire **Greg Leifer** would like to bring together club members who own no longer working Hi-Gene engines and attempt to bring at least some of them back into service. They will be conducting a workshop to be held in November at the Aaronridge Pub in conjunction with BURP's real ale festivities. Exact date, time, and cost are yet to be determined, but if you have an old Hi-Gene engine that is no longer functional (or just want to see how a beer engine is dismantled and rebuilt), keep this session in mind for your Nov activities. Details will be forthcoming. Please contact Bill at aaronridge@comcast.net if you would like to participate in this workshop.

BURP Prosperity Report

By Thomas Sords, Minister of Prosperity



Charity of the Month – October 2015

The charity for **October** will be Pints for Prostates, with 50% of the raffle donations going to them! From their website:

Pints for Prostates is a grassroots campaign that uses the universal language of beer to reach men with an important health message. Founded

in 2008 by beer writer and prostate cancer survivor Rick Lyke, the campaign raises awareness among men about the importance of regular health screenings and early detection by making appearances at beer events, social networking and pro bono advertising.

Pints for Prostates is a registered 501(c)3 charity and counts on the support of volunteers across the country to organize events and staff information booths at festivals. Funds generated by the group go to fighting prostate cancer and assisting men with the disease. In addition to funding its education and awareness efforts, Pints for Prostates supports other 501(c)3 organizations involved in the fight against prostate cancer. Us TOO International Prostate Cancer Education and Support Network, which works to support, educate and advocate for men with prostate cancer and their families, and the Prostate Conditions Education Council, which organizes free men's health screening clinics across the U.S., are recipients of Pints for Prostates financial support.

Pints for Prostates is focused on efficiency and properly handling donor money. During the first three years of the campaign a total of just 7.5% of funds raised were used for administrative and fund-raising activity.

Pints for Prostates partners with healthcare providers, organizations and suppliers; brewers, restau-

rants, retail stores, beer industry groups and other interested parties to get critical information to men.

More information can be found at <http://pintsforprostates.org/>

Merchandise News - We still have the following available:
 BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)
 BURP Titanium Bottle Openers (last a lifetime, **only a couple left**) - \$10.00

See me at the next meeting to purchase merchandise. Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only BURP financial page on the club's web site. BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project. Correspondence can be sent to me at prosperity@burp.org.

things you would like to share.

Meet Your Fellow BURPers

Name:
 BURP Member Since:
 When did you start brewing?

Tell us a little bit about your customary brewing set-up and process

What's your favorite beer that you've brewed?

What's your favorite commercial/craft beer?

What do you enjoy most about homebrewing?

What more can BURP do to help brewers like yourself?

Anything else you would like to include ..

MemBeerSip Update

By Dan Rozman, Minister of MemBeerSip



We have several new members who have joined in the past month or so. Please be sure to welcome and chat with anyone you don't know when you see them at meetings.

It has been a while since anyone sent in a profile for Meet Your Fellow BURPer. Let's see

if we can get this jump started for the next newsletter. If you have any other ideas for increasing awareness of BURP to area homebrewers, please let me know.

If you would like to be included, please email me at membersip@burp.org. Some ideas for information are below. You can use these or include other

Bigger, Better, Beerier: Great American Beer Festival 2015

By Tim Weil (Itinerant BURP Reporter)



This dirty town has been my home since last time I was sailing,
 But I'll not stay another day,
 I'd sooner go out whaling

Chorus: Oh lord above, send down a dove with beak as sharp as razors,
 To cut the throats of them there blokes what sells bad beer to sailors!.

With m' new-found friends, m' money spends, just as fast as winking,

But when I make to clear the slate the landlord says: "Keep drinking!".

Sailors Prayer (Tom Lewis) excerpted

I'm here to report that no doves, razors, or bad beer were to be found at this year's GABF and the Sailor's Prayer was answered. Every year, GABF keeps growing and 2015 saw a 20% increase in attendance and about a 12% jump in the beer competition.

This year GABF offered 90,000 additional square feet in the tasting hall, allowing 60,000 attendees to sample over 3,500 beers from 750 breweries from all over the country. The new expanded section of the GABF tasting hall offered the Meet the Brewer booths. Made up of just under 100 breweries, the Meet the Brewer area had brewers or brewery staff on hand at each booth the entire time, pouring beer samples and talking to attendees about their offerings, with no assistance from GABF volunteers.

The table below shows the recent statistics for GABF.

GABF Stats	2015	2014	2013
Attendance	60,000	49,000	49,000
Volunteers	3,400	3,300	3,245
Volunteer Hours Worked	55,188	47,214	41,919
Breweries at the Festival	750	710	624
Beers at the Festival	3,800	3,500	3,142
Beers in the Competition	6,647	5,507	4,809
Categories Judged	92 + Pro-Am	90 + Pro-Am	84 + Pro-Am
Number of Judges	242	222	201
Avg. number of beers in each Category	72	61	51
Category with Highest Entries	American Style India Pale Ale: 336	American Style India Pale Ale: 279	American Style India Pale Ale: 252
Medals Awarded	275 + 3 in Pro-Am	268 + 3 in Pro-Am	252 + 3 in Pro-Am



Admission



On the day of GABF, I went out to play tennis and came home to carpool with #1 son, wife and friends who had

volunteered again as 'Pour People' who that guaranteed us admission to the 'members-only' event at GABF on Saturday. We arrived 90 minutes early for the show and were met by a 1000+ person General Admission line that stretched 2 city blocks around the Denver Convention Center. As usual, we were met with ticket takers and security goons who asked the perennial question – "Can I see some ID, sir?" Without missing a beat, I whipped out my Elvis Presley driver's license (above) the universal ID card in my toolkit. "Hey man, Elvis is dead," parlayed the young security lad. "You're wrong son, Elvis is in the building". And without further ado, we were into the festival.

Greetings from GABF

Once we got past the crowd control geeks we were free to roam the GABF conference Listed here are the highlights I remember: 21st Amendment Brewery (Hell or High Watermelon Wheat), All Tech's Lexington Brewery (Kentucky Rye Barrel IPA), Mad Fox (Wee Heavy Ale), Deschutes Brewery (Obsidian Stout), Shorts Brewing Company (Pistachio Cream Ale), Big Beaver Brewing (Rye IPA), Barrels and Bottles Brewery (Tequila Serendip Saison), Dogfish Head (Choc Lobster), Wind River Brewery (Strom Bomb Stout), Alaska Brewing Company (Birch Bock) and (drum roll please) Brewery Ommegang (Three Philosophers) which kept me queued in line for a long time. For the hundreds of beers I didn't get to sample, you can still check out the GABF 2015 website¹.

Quadrupel Quandry

I love Belgian strong ales (Dubbel, Trippel) and this year I stepped up my game by sampling a variety of Belgian Strong Dark Ales (aka Quadrupel). The

¹ <https://www.greatamericanbeerfestival.com/the-competition/winners/>

GABF Style Guide describes 'Belgian Strong Dark Ales'² as amber to dark brown in color. Often, though not always, brewed with dark Belgian "candy" sugar, these beers can be well attenuated, ranging from medium to full bodied. The perception of hop bitterness is low to medium, with hop flavor and aroma also in this range. Fruity complexity along with the soft flavors of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. Herbs and spices are sometimes used to delicately flavor these strong ales. I was quite pleased with Lost Abbey's Track 8 with its cinnamon/chile enhancements. Here is the short list of Quads that crossed my palate at GABF.

Track 8 (13.7% ABV) – Lost Abbey

Bourbon barrel-aged Quad with cinnamon sticks and dried chiles

Belgian Quad (11.25% ABV) – Iron Springs

A rich full-bodied, dark copper Belgian quad with notes of dates, prunes and caramel.

Grave Robber Fraud Quad (9% ABV) – Lost Highway Brewing

Brewed with Belgian malts using a Trappist yeast strain, Belgian beet sugar with plum and raisin flavors

Quad Damn It (9.7% ABV) – Chicago Brewing Co GABF Gold Medal Winner (2015)

Belgian strong dark with an aroma of fruit and malts including hints of banana, dark fruit and brown sugar

Thunder Thighs (12.9% ABV) – Jagged Mountain Brewery

Dark fruit and bubblegum aromas mingle with caramel and plums upfront, peppery notes in the background

Virtuous Endeavor (10.2% ABV) – Confluence Brewing

Using Belgian malt with Belgian candy sugar, lighter in color and hoppy with notes of sweet and dry spice.

Keeping with the theme of strong beers (high ABV) I also sampled a couple of Imperial Ales and then shaazam, I ran into the Russian front, Marshall Zhukov Imperial Ale (Cigar City)³. This Russian Imperial Stout is dedicated to Georgy Zhukov, arguably one of the finest generals of World War II. Opaque black in color, with notes of espresso, chocolate, dark toffee and hints of backstrap molasses. The English hop varieties provide a subtle herbal dryness, and finishes with a hearty slap of roasty espresso. The recommended pairing for Marshal Zhukov's includes Mushroom Solyanka, dark chocolate, cherries and ground wars in Russia. Believe me, this Imperial Ale packs a punch.

The Winners Circle Revisited



During the festival program I had a chance to meet with Wes Parker, founder and brewmaster at Bottle Logic (Anaheim; pictured at

left). It was very impressive to see a 2nd year GABF brewery go home with two medals. Here's the Press Release note – Not feeling a sophomore slump, Bottle Logic⁴ logged two gold medals. They received one for Lagerithm Dark Lager (again) and another for their Cobaltic Baltic-Style Porter. Nice job, fellas. If you're a fan of Newcastle, you will most likely enjoy this. Not as heavy, the Lagerithm is dark caramel in color, but has a light taste with a slight bitterness lingering. Really good stuff.

As much as I miss the spirit and festivities of the annual BURP program, here in Denver there is some consolation to be had with the annual Great American Beer Festival program. All-in-all, it was another great year at GABF (picture gallery below). Some much beer, so little time. See you next year!

2

http://www.homebrewtalk.com/wiki/index.php/Belgian-Style_Dark_Strong_Ale#Belgian-Style_Dark_Strong_Ale

3

<http://www.beeradocate.com/beer/profile/17981/45973/>

4 <http://bottlelogic.com/>



Postscript - Fred Eckhardt – Tribute to a father of the Homebrew Industry.



In my photo-op with Charlie Papazian, I asked about Fred Eckhardt and his contribution to American beer which cannot be overstated and probably will never be matched. Sad to say, Mr Eckhardt passed on this summer. In my library has always been his homebrewing

guide, *A Treatise on Lager Beers*, written in 1969, ten years before homebrewing became legal in the United States, and his 1989 book, *The Essentials of Beer Style*, was just as influential to American brewers as Jackson's *The World Guide to Beer*. I never had a chance to meet Fred personally but he was given to say "My favorite beer is the one in my hand."

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Oct 2005)

– By the year 2005, BURP had already enjoyed several meetings held at a little community park along the Potomac River in Mason Neck, VA. BURP members **Nick & Terri Steidl** lived in the neighborhood and secured the site for us each year, generally in the Fall.

The Oct 2005 meeting once again returned to this beautiful location with its picnic tables and large stone fireplace (which was used on several occasions when the weather turned Autumn-crisp). The beer theme of this meeting was Baltic Porter, appropriate with the weather growing cooler each week. Rich, malty beers always come to the fore during these colder months. There were 9 entries in the competition held at the meeting, which was judged by 4 of BURP's best BJCP judges. Final results were announced at meeting's end – 1st place, the Two Drunk Monks (BURP Culture Ministers **Bud Hensgen & Mark Hogenmiller**); 2nd, **Mel Thompson**; and 3rd, **Mel Thompson** once again. Mel's results tied him with **Andy Anderson** for 1st place in the club's ongoing "Brewer of the Year" campaign.

The Oct-Nov 2005 combined issue of BURP News featured lots of info on the club's upcoming 9th annual Real Ale Competition and Festival. But most interesting was Part 2 of **Dan Fapp's** report on the beer scene at the casinos of Las Vegas. Dan divided the casinos into four categories starting with the lower-end local facilities (where the "premium" selection would be Corona or Heineken) to the upscale strip casinos catering to a younger crowd (and where you might actually find a Belgian ale or two). You can read Dan's article and the rest of the newsletter by surfing to the BURP newsletter archive at <http://www.burp.org/burpnews/pdf/200510.pdf>.

15 Years Ago (Oct 2000) – A truly landmark event in BURP's growing association with bicycling and beer occurred in October 2000. The first "Eu-

ropean Tour de BURP", a nearly 500 mile circular bicycle adventure, took place over 16 days, culminating with a day at the renowned "24 Hours of Beer Festival" in Antwerp, Belgium on Oct 15. The trip, organized by BURP "Cyclemeister" **Craig Somers**, consisted of 13 people - 12 cyclists plus one accompanying the group in a car (Normally a strong cyclist, **Dave Fiorino** had suffered a recent back injury and was unable to ride). There were 9 men, 4 women, and 2 pairs of brothers (the **Allers** and **Fiorino** brothers). We started in Amsterdam, cycled to Brussels, Beersel, Hoegarden, Dusseldorf (with a side trip by train to Cologne), and finally back to Amsterdam, completing the adventure with another train trip back to Antwerp for the festival. I couldn't begin to list the highlights of this trip, so for those interested, I would refer you to **Wendy Aaronson's** article in the Nov 2000 BURP News, which can be accessed at <http://www.burp.org/burpnews/pdf/200011.pdf>. This was by far one of the most memorable bicycle tours I've ever taken (and I've taken many over the years). One of my own fondest recollections is of watching the budding relationship between **Dan Allers** and **Christina Hopkins**, who met on the trip and got married not long afterward.

20 Years Ago (Oct 1995) – A rare Sunday BURP meeting featured, as mentioned in the Oct 1995 newsletter, a "Halloween costume & weird beer contest, cider-making demonstration, and honey tasting" held at the home of **Ralph & Leigh Bucca** in Huntingtown, MD. Enlightenment Minister **Wendy Aaronson** conducted the cider-making demo, which included cider yeast as a giveaway to all comers. Ralph set up the honey tasting alongside several samples of his excellent mead (such as a well-aged Rose Hip Mead). Costumes included **Alan Hew** as the "Hop Devil", **Delano DuGarm** decked out in a grain bag as "Adjunct Boy", and **Larry Koch** wearing a mink collar and mortarboard, claiming to be a "fur-mentor". Weird foods included chicken feet, pigs feet, stuffed squid, and a brain-shaped Jello mold. The weird beer competition was won by host **Ralph Bucca** with his Per-simmon Ale (well described in his article on the subject in the Nov 1995 BURP News).

25 Years Ago (Oct 1990) – October is traditionally a month for ghosties and ghoulies, and the Oct 1990 BURP meeting, held at the home of **Ralph &**

Leigh Bucca in Huntingtown, MD, featured plenty of both (along with some strange and at least one downright frightening beer). The annual "Weird Beer Meeting & Competition" was a hoot, as always. Many BURPers sported costumes, including the two winners of the costume contest - **Pat Compton** (1st prize) as Spiderwoman, and **Wendy Aaronson** (2nd prize) as a harem girl. There was also a human beer can and at least one "beer bat". Your humble compiler wore a rubber mug head which, alas, did not allow him to either eat or drink. So much for creative costuming. Ralph put on a nice demonstration of his all-grain triple-bucket "fire brewing" system, an early version of the three-vessel setup (mashtun, hot liquor tank, and kettle) now in use by most all-grain homebrewers. With Ralph's system, however, the kettle sat on an ancient wood-fired potbelly stove. The Weird Beer competition featured, among the 15 entries, several excellent brews along with (as noted by several BURPers in subsequent articles) an abomination brought by **Rod Rydlun** consisting of the fermented sludge from a cut up pineapple. Rod called this "beer" *Antithesis*, and it was by far the antithesis of anything even remotely potable. The competition, judged by all present, was won by **Tim Ness & Stephanie Zuk** with their nicely-balanced "Pumpkin Pie Porter".

30 Years Ago (Oct 1985) – A post-mortem of the less-than-financially successful 2nd MASH Conference was held at the Oct 1985 BURP meeting at the home of conference chairman **Dan McCoubrey**. As mentioned before, BURP members made up only 15 of the approximately 160 people in attendance, and only 4 BURPers entered beers in the competition – a terrible showing for this club-sponsored event. This led to a bit of soul searching on the part of the club leadership. On a happier note, the beer tasting held on Oct 29 at the famous *Brickskeller*, led by **Bob Tupper**, was well attended by club members. The \$16 admission included a sampling of 6 German beers, a buffet dinner, and an appearance by the St Pauli Girl!

BURP Doxology

***Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
Al Lowry, 1994***

2015 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Emily Michelsen	FearlessLeader@BURP.org
Ministers of Enlightenment	Wendy Aaronson & Mike Reinitz	Enlightenment@BURP.org
Ministers of Culture	Dan Bremer & Bob Rouse	Culture@BURP.org
Minister of Prosperity	Thomas Sords	Prosperity@BURP.org
Minister of Membersip	Dan Rozman	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Robert Stevens	propaganda@BURP.org
Newsletter Editor & Social Media	Rich Sampson & Andrea Albersheim	Newsletter@BURP.org

<p style="text-align: center;">Designated Driver Program</p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</p>	<p style="text-align: center;">Guide for New Members</p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.</p>
--	---